



Maple Oatmeal Pie

Recipe makes four 9" pies



INGREDIENTS

Pie Dough

- 6 cups all-purpose flour
- 1 tbsp sugar
- 1 tsp salt
- 1 brick Crisco all-vegetable shortening
- 1 large egg
- 1 tbsp white vinegar
- Ice cold tap water

INSTRUCTIONS

Pie Dough

1. In a large mixing bowl, combine flour, sugar and salt.
2. In an 8oz cup, add the egg and vinegar and mix together. Fill balance of cup with ice cold water.
3. Cut shortening into 1 inch pieces and massage into flour mixture to crumbly, pea size consistency.
4. Pour in water-egg mixture and form a dough. It will be sticky in the beginning but continue to mix and dough will come together. Once dough forms and is less sticky, wrap in plastic and let rest on counter for about 30 minutes.
5. Unwrap dough and cut into 5 equal pieces. On a lightly floured surface, roll dough to about 10" in diameter. Fit rolled dough into pie plate. There will be dough overhanging. Cut excess dough, if needed and crimp edges to fit plate.
6. 6. Formed pie shells can be frozen for 6 months. If you are using the formed pie shells now, place in fridge to let firm while you make the filling.

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INGREDIENTS

Maple Oatmeal Pie

- 12 large eggs, room temperature
- 3 cups white sugar
- 9 tbsp all-purpose flour
- 1 tbsp cinnamon
- 1 ½ tsp salt
- 3 cups quick cooking oats
- 2 ¼ cups corn syrup
- 1 ½ cups Ontario maple syrup
- ¾ cup butter, melted
- 3 tbsp vanilla extract
- 3 cups shredded sweetened coconut

INSTRUCTIONS

Maple Oatmeal Pie

1. Preheat oven to 350° F
2. In a large bowl, combine eggs, sugar, flour, cinnamon and salt. Mix well to incorporate, making sure that there are no lumps of flour.
3. Stir in oats, corn syrup, maple syrup, melted butter and vanilla.
4. Divide filling equally into four chilled 9" pie shells.
5. Sprinkle each pie equally with coconuts on top.
6. Bake for 50-60 mins, or until pie wobbles if gently touched. A good sign of doneness is filling will dome considerably when baked with a slight dent in the centre.
7. Pies can be served slightly warm with vanilla ice cream. Or cooled completely in fridge before cutting and serve with whipped cream.

Bon Appetit!

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